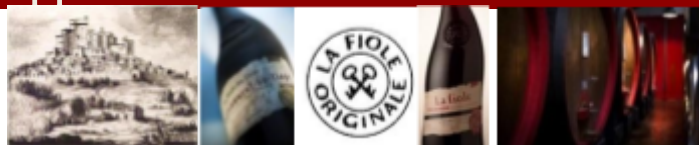


# La Fiole

## Appellation Côtes du Rhône Contrôlée



In 1952, Charles Brotte, intuitive pioneer, imagines La Fiole du Pape, an original bottle evoking the unique wild shape of the vine twisted by Le Mistral wind, and recalling decanters of former times. The wine, secret blend with some Reserve wines, is today the World's favourite Châteauneuf-du-Pape. Since 2010, La Fiole Côtes du Rhône has carried on the legend.

**VARIETIES** : Majority of white Grenache  
**YIELD** : 43 hl/ha  
**NUMBER OF BOTTLES**: 15 000 b.

### HISTORY AND VINEYARD :

In 1952, under Père Anselme signature, Charles Brotte creates the unique bottle of La Fiole with the co-operation of local Provençale glass and ceramic craftsmen. Its shape represents the gnarled and twisted vines typical in the region due to their struggle of growing against the Mistral wind. La Fiole, "Phiala" in latin refers to a "precious bottle". The bottle is exclusive as we are the only winery permitted to use this shape. We wanted to extend the concept of the world-renowned 'La Fiole du Pape' by creating a wine more widely accessible yet still of excellent quality. With this in mind, we have chosen the highest quality Côtes du Rhône wines to make a wine of high and constant quality.

### VINIFICATION AND MATURATION :

Light direct pressing (pneumatic press). Cold settling overnight at 10°C. Alcoholic fermentation in thermoregulated stainless steel tanks at a low temperature of 16 - 18°C. No malolactic fermentation to preserve all its freshness. Maturation on fine lees with regular stirring in stainless steel tank for 6 months. Bottling in March, April following the harvest.

### TASTING NOTES:

**Colour** – Pale yellow with green hints.  
**Nose** – Aromas of exotic fruits, white flowers and citrus fruits.  
**Palate** – Great complexity with notes of peach and apricot, this wine displays excellent freshness and length.

### FOOD AND WINE MATCHING :

Serve at 11 °C.  
 Serve as an aperitif or enjoy with chicken and crayfish, sweetbreads with morels, stewed fruit desserts, vanilla millefeuilles, apricot pie.

**VINTAGE** : 2019 A healthy and dry year which has produced small and aromatic grapes. Whites and rosés are fresh, very fruity and smooth. 2018 is a year with low yield, fine melting tannins, a lot of fruit and a nice balance. Rosés and whites are fruity, pale, and have fat.

### ACCOLADES

Vint. 2019: GUIDE HACHETTE DES VINS 2 stars  
 Vint. 2018: JAMES SUCKLING 90 – WINE SPECTATOR 87  
 Vint. 2017 : GILBERT & GAILLARD 2018 Gold medal  
 Vint. 2016 : GILBERT & GAILLARD 2017 Gold medal – LE POINT 15.5/20  
 Vint. 2015 : PARKER 89 - GAULT & MILLAU 14/20 – GILBERT & GAILLARD  
 2016 Gold medal



Père Anselme